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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
09/750,990	12/28/2000	Jorn Borch Soc	674509-2028	9458
20999 7590 11/14/2007 FROMMER LAWRENCE & HAUG 745 FIFTH AVENUE- 10TH FL. NEW YORK, NY 10151			EXAMINER	
			WONG, LESLIE A	
			ART UNIT	PAPER NUMBER
			1794	
			MAIL DATE	DELIVERY MODE
			11/14/2007	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

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	Application No.	Applicant(s)			
	09/750,990	SOE, JORN BORCH			
Office Action Summary	Examiner	Art Unit			
	Leslie Wong	1794			
The MAILING DATE of this communication Period for Reply	appears on the cover sheet w	vith the correspondence address			
A SHORTENED STATUTORY PERIOD FOR RE WHICHEVER IS LONGER, FROM THE MAILING Extensions of time may be available under the provisions of 37 CFF after SIX (6) MONTHS from the mailing date of this communication. If NO period for reply is specified above, the maximum statutory per Failure to reply within the set or extended period for reply will, by st Any reply received by the Office later than three months after the m earned patent term adjustment. See 37 CFR 1.704(b).	B DATE OF THIS COMMUN R 1.136(a). In no event, however, may a riod will apply and will expire SIX (6) MO atute, cause the application to become A	ICATION. reply be timely filed NTHS from the mailing date of this communication. BANDONED (35 U.S.C. § 133).			
Status					
 1) Responsive to communication(s) filed on <u>1</u>. 2a) This action is FINAL. 2b) 3) Since this application is in condition for allo closed in accordance with the practice under the practice under	This action is non-final. wance except for formal mai				
Disposition of Claims					
 4) Claim(s) <u>70-79</u> is/are pending in the applica 4a) Of the above claim(s) is/are withe 5) Claim(s) is/are allowed. 6) Claim(s) <u>70-79</u> is/are rejected. 7) Claim(s) is/are objected to. 8) Claim(s) are subject to restriction and the second se	drawn from consideration.				
Application Papers					
9) The specification is objected to by the Exam	niner.	•			
10) The drawing(s) filed on is/are: a) accepted or b) objected to by the Examiner.					
Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).					
Replacement drawing sheet(s) including the cor 11) The oath or declaration is objected to by the					
Priority under 35 U.S.C. § 119					
 12) Acknowledgment is made of a claim for fore a) All b) Some * c) None of: 1. Certified copies of the priority docum 2. Certified copies of the priority docum 3. Copies of the certified copies of the priority application from the International Bur * See the attached detailed Office action for a 	ents have been received. ents have been received in <i>A</i> priority documents have beer eau (PCT Rule 17.2(a)).	Application No n received in this National Stage			
Attachment(s) 1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date	Paper No	Summary (PTO-413) (s)/Mail Date Informal Patent Application			

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A request for continued examination under 37 CFR 1.114, including the fee set forth in 37 CFR 1.17(e), was filed in this application after final rejection. Since this application is eligible for continued examination under 37 CFR 1.114, and the fee set forth in 37 CFR 1.17(e) has been timely paid, the finality of the previous Office action has been withdrawn pursuant to 37 CFR 1.114. Applicant's submission filed on June 1, 2004 has been entered.

The following is a quotation of the appropriate paragraphs of 35 U.S.C. 102 that form the basis for the rejections under this section made in this Office action:

A person shall be entitled to a patent unless -

(b) the invention was patented or described in a printed publication in this or a foreign country or in public use or on sale in this country, more than one year prior to the date of application for patent in the United States.

Claims 70-79 are rejected under 35 U.S.C. 102(b) as being anticipated by Van Den Ouweland et al (US PAT 5,695,802).

Van Den Ouweland et al teach the hydrolysis of triglycerides in fat-containing materials such as butter and oil, with water and a lipase from various microbes, including *Candida, Rhizopus, Mucor, Penicillium, Aspergillus, Pseudomonas flourescens* (example 4), and *Mucor*. Van Den Ouweland et al teach application to a variety of foodstuffs, such as dairy products including ice cream (column 1, lines 4-21 and Examples 16 and 19). In the example 3, the butter was "heated for 15 minutes at 90° C to stop the hydrolysis". The reaction produced monoglycerides (col. 1), and further, "the hydrolysate thus obtained can be used as such, or it can be emulsified to form a homogeneous paste" (col. 4, lines 57-58). As the method steps are the same as

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those instantly claimed, and the claim limitations encompass the teachings of the reference, it would be expected that the same enzymatic reaction(s) would yield "an emulsifier" compound, as well as a by-product secondary compound(s).

Claims 70 and 75-79 are rejected under 35 U.S.C. 102(b) as being anticipated by Olesen et al (WO 94/040035).

Olesen et al teach the addition of a lipase to dough products to be baked. The lipase may originate from various microbial sources, including Rhizomucor (Mucor), Candida and Aspergillus species. The lipase is added and maintained such that it is not inactivated until the dough is baked, thus allowing the enzyme to provide the desired effect. At pages 6 and 10, for example, it is clearly stated that the "lipase forms an 'in situ' emulsifier comprising mono- and diglycerides in dough." The dough or dough improver ingredients may comprise added fat (pg. 14), and also comprise further components, including sugars, sugar alcohols, other polyols, lactic acid or other organic acids (each may be added with the enzyme preparation, as stated at pg. 10), ascorbic acid, milk powder, salt and amino acids (pg. 11). Further, the dough components such as wheat flour/starch naturally contain several of these component of a fatty acid ester. Thus, the claimed invention is anticipated by the reference.

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Any inquiry concerning this communication or earlier communications from the examiner should be directed to Leslie Wong whose telephone number is 571-272-1411. The examiner can normally be reached on Tuesday-Friday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Keith Hendricks can be reached on 571-272-1401. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

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Leslie Wong Primary Examiner Art Unit 1794

LAW November 9, 2007